FREDDY'S

Mon - Thurs: 4-9
Fri: 4-10 & Sat: 2-10

A Birmingham Restaurant ca April 2025 P.C

BOARDS

Cheese Board - 21
3 Cheese + Marcona Almonds

Charcuterie Board - 29
2 Charcuterie + 2 Cheese + Accompaniments

Hummus - 12
Chili Oil, Crudités, Pita

Baked Pimento Cheese - 13
Green Onion, Pita, Crakers

Add Extra Bread $1

LIGHTER FARE

Marinated Olives - 6
Orange Zest, Garlic, Thyme

Meatballs - 12
Marinara, Parmesan, Basil

Parisian Deviled Eggs - 9
Aioli, Chives, (gf)

MAINS

Penne Alla Pesto* - 18
Basil Pesto, Blistered Tomato, Crushed Burrata, Parmesan

Bucatini Alla Carbonara* - 21
Conecuh Sausage, Garlic Cream, Parsley

Stuffed Red Peppers - 16
Red Bells Stufed with Beef, Pine Nuts, Bulgar Wheat, Herbs & Spices, Topped with House Tomato-Ginger Chutney & Pickled Red Onion

Pastitsio - 21
Greek Style Lasagna, Ground Beef, Bucatini Pasta, Béchamel Soufflé, Tomato Fondue

*Gluten Free Pasta Available on Request

SWEETS

Pot de Crème - 7.75
Chocolate-Peanut Butter, Reese's Pieces, Honey-Vanilla Whipped Cream

Cornbread Olive Oil Cake - 8.5
Eastaboga Bee Co. Honey, Whipped Cream, Maldon Sea Salt, Fennel Pollen

Italian Affogato - 7
Mascarpone Gelato, Espresso

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Nuts are present in our kitchen. We cannot guarantee against cross contamination.

Under Alabama law, the consumer has the right to know, upon request to the food service establishment, the country of origin of farm raised fish or wild fish

SOUP & SALADS

Add Prosciutto +5, Anchovies +6, *Springer Mountain* Chicken +6

Green Salad - 5/9
Dijon Vinaigrette, Parmesan, (gf)

Greek Salad - 16
Marinated Heirloom Cherry Tomato, Red Peppers, Cucumber, Pickled Red Onion, Feta Wedge

Trio Salad - 13
Choice of Chicken Salad, Pimento Cheese, Potato Salad, Tabouli, or Hummus served with Pita

Marinated Beet Salad - 15
Goat Cheese, Balsamic Glaze, Celery, Greens (gf)

Soup of the Moment - MP
Cup or Bowl

SANDWICHES

Served with Kettle Chips or Green Salad, Sub Side +3

Grill Cheese - 15
Swiss, Cheddar, Parmesan, Provolone
*Add Cup of Soup +4

Brie & Onion Burger - 18
French Brie, Caramelized Onions, House Pickles

Turkey Melt - 17
Swiss, Caramelized Onions, Greens, Dijon Vinaigrette

Chicken Salad - 13
Pulled Chicken Tenderloin, Green Onion, Duke's, Mixed Greens

Ham & Brie - 18
Landmark Creamery Butter

SIDES

Mac & Cheese - 6
Cheddar Béchamel
Roasted Brussels - 6
Cholula & Blue Cheese Aioli (gf)
Mediterranean Potato Salad - 5
Olives, Spring Onio (gf)

Parties of 6 or more, one check please.

SPARKLING

Gouguenheim Malbec Rosé, (Mendoza, ARG) 10/36
Mirabello Prosecco, (Fruili, IT) 10/37
Lucien Albrecht Blanc de Blanc Brut, (Alsace, FR) 14/52

ROSÉ

Illahe Tempranillo Rosé 2023, (Willamette, OR) 15/52
Triennes 2023, (Méditerranée, FR) 14/49

WHITE

Les Volets Chardonnay 2023, (Vin de France) 9/32
Petite Perriere Sauvignon Blanc 2023, (Vin de France) 9/32
Txomin Etxaniz Txakoli 2023, (Basque, SP) 16/56
Gentil "Hugel" Alsatian Blend , (Alsace, FR) 13/45
Domaine Perraud Macon-Villages
Bourgogne Blanc 2021, (Burgundy, FR) 15/56
Cuvaison Chardonnay 2022, (Napa, CA) 16/60
Overstone Sauvignon Blanc 2022, (Marlborough, NZ) 11/40
Grand Veneur Grenache Blanc 2023, (Côtes du Rhône, FR) 15/52
Ricossa Moscato d'Asti 2022, (Piedmont, IT) 14/52
Scarpetta Pinot Grigio 2022, (Friuli, IT) 12/44
Domaine Pellé Sancerre 2023, (Sancerre, FR) 18/59

RED

Les Volets Pinot Noir 2023, (Vin de France) 9/32
Justin Girardin Bourgogne Rouge 2023, (Burgundy, FR) 18/68
A to Z Pinot Noir 2022, (Willamette, OR) 14/52
Cap Royal Bordeaux Supérieur 2020, (Bordeaux, FR) 9/32
Harvey & Harriet Red Blend 2023, (California) 16/56
Chateaumar *Cuvee Vincent* Syrah 2022, (Rhone, FR) 13/48
Masi "Campofiorin" 2021, (Vapolicella, IT) 14/49
Domine Gassier Cotes du Rhone 2022, (Rhone, FR) 12/44
Lamole Maggiolo Chianti Classico 2022, (Chianti, IT) 16/56
Domaine Manoir du Carra Beaujolais-Villages
2022, (Beaujolais) 12/44
Folie á Deux Cabernet, 2023 (Alexander Valley) 15/52
Ink Grade Zin 2017, (Napa) 18/68

FORTIFIED WINES

Graham's 10 Year Tawny 11
Rare Wine Co. Boston Bual Madeira 13
Ratafia de Champagne Champenois, France 10

COCKTAILS

Black Walnut Manhattan 15
Rye, Walnut Liqueur, Vermouth di Torino, Bordeaux Cherry

Carbonated Blackberry Highball 12
Cassis, Vodka, Mint Syrup

Bee's Knees 14
Gin, Apricot Liqueur, Honey Syrup, Lemon, Honeycomb

Freddy's Bubbly '75 12
Vodka, Cognac, Champagne Syrup, Lemon Cordial

Freddy's Freezer Door Martini 15
Vodka, Gin, Genepy, Vermouth, Twist

Chai Tini 14
Gin, House Chai Tea, Cream, Cinnamon

Negroni 13
Campari, Orange Infused Gin, Vermouth

Sazerac In Thyme 14
Rye, Stone Pine Liqueur, Thyme Syrup,
Thyme Liqueur Rinse, Lemon

Redmont Martini 12
Redmont Vodka, Shaken, Dry or Dirty

Espresso Martini 14
Vodka, Espresso Cold Brew, Kahlua, Chicory Liqueur

Nitro Old Fashioned 12
Bourbon, Orange & Angostura Bitters,
House Orange Syrup

Paloma 12
Silver Tequila, Grapefruit, Lime, Aperol

Mai Thai 13
Aged Rum, Orgeat, Lime, Orange Liqueur

Le Marguerite 11
Tequila, Lillet, Lime

Aperol Spritz 12
Limoncello Spritz 12
Hugo Spritz 12
St. Germain Elderflower & Bubbles, Rosemary

DRAFT BEER

Our beer selection rotates, please ask your server.

WHISKIES

BOURBON & RYE

Whistle Pig 10 Year Straight Rye 21
Dark Chocolate & Clove / 100°

Old Forester 1920 Prohibition Style 15
Burnt Caramel & Cherry Candy / 115°

Old Forester 1897 Bottled In Bond 12
Vanilla & Orange / 100°

Basil Hayden 10
Brioche & Lemon Pepper / 80°

Bulleit Bourbon 7
Maple, Oak, & Nutmeg / 90°

Blade & Bow 18
Dried Apricot, Nutmeg & Allspice / 91°

Knob Creek 9 Year Small Batch 9
Apple & Hazelnut / 100°

Elijah Craig Small Batch 10
Caramel & Fruit Cake / 94°

SCOTCH

Ardbeg Uigeadail Single Malt 21
Honey & Barbecue Smoke / 108.4°

Glendronach Single Malt 12 Year 18
Toffee & Raisins / 86°

Glenmorangie Single Malt 10 Year 11
Honeyed Fruit & Banana Bread / 86°

Johnnie Walker High Rye 10
Berry Fruit & Whisp of Smoke / 90°

JAPANESE

Suntory Toki 9
Grapefruit, Peppermint, & Thyme / 90°

IRISH

Red Breast 12 Year
Vanilla & Coconut / 92°